

Service Facilities: Food Preparation, Dining, Bathing, Laundry and Handwashing

WAC 296-833-400

Summary

YOUR RESPONSIBILITY:

*To provide facilities for your employees to cook, eat, do
laundry, bathe, and wash their hands*

You must

Provide service buildings for laundry, handwashing and bathing WAC 296-833-40005	400-2
Provide cooking, food-handling, and dining facilities WAC 296-833-40010	400-3





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WAC 296-833-400

Rule

WAC 296-833-40005

Provide service buildings for laundry, handwashing and bathing

You must

- (1)** Make sure that every service building has equipment capable of maintaining a room temperature of at least 70°.
- (2)** Make sure an adequate supply of hot and cold running water is provided for bathing and laundry purposes.
- (3)** Provide:
 - One handwash basin
 - Per family shelter
 - OR**
 - Per 6 persons in shared facilities
 - One shower head for every 10 persons
 - One laundry tray or tub for every 30 persons
 - One “deepwell” type sink in each building used for laundry, handwashing, and bathing.

-Continued-

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WAC 296-833-400

Rule

WAC 296-833-40005 (Continued)

You must

- (4)** Make sure all:
 - Laundry, handwashing and bathing room floors:
 - Are moisture-resistant and smooth but not slippery
 - Have coved junctions of the curbing and the floor
 - Walls and partitions of shower rooms are smooth and moisture-resistant to the height where water splashes.
 - Shower baths, shower rooms, or laundry rooms have floor drains to remove wastewater and facilitate cleaning.
- (5)** Provide facilities for drying clothes.
- (6)** Keep all service buildings clean.

WAC 296-833-40010

Provide cooking, food-handling, and dining facilities

You must

- (1)** Make sure common cooking and dining areas are of adequate size and are separated from sleeping areas by a door.
- (2)** Provide enclosed and screened cooking and food-handling facilities for all occupants. The facilities must include:
 - A working cook stove or hot plate with at least one cooking surface for every 2 occupants
 - A sink with hot and cold running potable water under pressure

-Continued-





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WAC 296-833-400

Rule

WAC 296-833-40010 (Continued)

You must

- Food storage areas located off the floor
- Nonabsorbent, easily cleanable food preparation counters
- Mechanical refrigeration capable of maintaining a temperature of 45° or below, with enough space to store perishable food items for all occupants
- Fire-resistant, nonabsorbent, nonasbestos, and easily cleanable wall coverings close to cooking areas
- Nonabsorbent, easily cleanable floors
- At least one ceiling or wall light fixture
- Lighting adequate for normal food preparation activities
- Adequate ventilation for cooking facilities.

(3) Make sure that dining halls:

- Meet the requirements of the department of health's rules in chapter 246-215 WAC, Food Service
- Have no direct openings to living or sleeping areas
- Have fire-resistant, nonabsorbent, nonasbestos, and easy-to-clean wall coverings adjacent to cooking areas
- Have nonabsorbent, easy-to-clean floors
- Have at least one ceiling or wall light fixture
- Have lighting adequate for normal dining activities.